BAKER'S COCONUT

ANIMAL CUT-UP CAKES

Here are more of those Fun-to–Bake,

made with wonderful

You asked for them! . . . more of those delicious Cut-Up Cakes. Fanny the Fish, Perry the Penguin, a gay Reindeer Cake, a Dandy-Lion Cake, and many more are yours for the baking in this merry Cut-Up Cake Booklet from Baker's.

And they couldn't be easier. All you do is bake your favorite kind of cake in a standard-size pan (no special pans needed). Then

Directions for making these clever cakes from
GENERAL FOODS KITCHENS

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PRINTED IN U.S.A.

Fun-to-Cut-Up cakes . . .

Baker's Angel Flake

follow our simple directions for cutting. Decorating is up to your whimsy and Baker's Angel Flake Coconut.

Fun? Yes. Tasty? You bet. Because Angel Flake Coconut is cut in moist, tender-thin flakes. Because Angel Flake has all the tantalizing, tropical flavor of fresh coconut . . . flavor that's sealed into every package and every can you get.

Now . . . let's bake a Cut-Up Cake with Baker's Angel Flake Coconut!

BUTTERFLY CAKE

A Butterfly Cake is airy and light,
Iced with coconut – it's a lovely sight!
For a luncheon or bridge or for the kids next door,
Better make two – they'll be asking for more!

1. For this cake, you'll need a 13x9x2-inch cake, made from a mix or favorite recipe. Cool. Now cut off a one-inch strip from short side of the cake.

2. Cut diagonally across remaining cake to form four triangles for wings. Place pieces as shown. Tint seven minute frosting a pale yellow and spread on cake.

3. Tint Baker's Angel Flake Coconut yellow and drift over butterfly. Slice gumdrops, gumdrop strips and licorice to scatter over wings and body for markings. Strips of licorice make the curled antennas.

TEDDY BEAR

This Teddy Bear has black gumdrops for eyes,
A licorice mouth for a bit of surprise;
Topped with coconut . . . fluffy and light,
Wouldn't you like to serve him tonight?

1. Bake a 9-inch square cake with your favorite cake mix or cake recipe. Cool. Cut a 3-inch strip from cake. Cut strip into pieces as shown in diagram.

2. The remaining large piece will be the bear's head. Place the pieces on a tray, as shown, using squares for ears and diagonally cut pieces for muzzle.

3. Spread a fluffy Sea Foam Frosting over cake. Give him plenty of "fur" with Baker's Angel Flake Coconut. Use cookies and gumdrop slices for eyes and nose, licorice for his mouth and lashes.

SPOT the FOX TERRIER

This Fox Terrier's name is Spot,
He's the friskiest in the lot.
Whip him up with your favorite mix,
Add coconut spots and teach him tricks!

1. Bake a 13x9x2-inch cake. Cool. Cut out a 10x3-inch rectangle. Then cut off a 4-inch piece and divide remaining piece in half. Cut a narrow strip from L-shaped piece for tail.

2. Assemble pieces on tray as shown. Spread a fluffy seven minute frosting generously over cake. Pat toasted Baker's Angel Flake Coconut on part of head and back of dog for brown spots.

3. Now sprinkle on snowy white Baker's Angel Flake Coconut for Spot's coat. His eyes and nose are gumdrops, licorice makes his mouth and a sculptured cookie his ear. His collar is made from licorice, silver dragées and cut green gumdrops.

TORTIE the TURTLE

The Turtle's a retiring guy.
He hides his head because he's shy.
Make him with cake and coconut flakes.
Follow the pictures – that's all it takes!

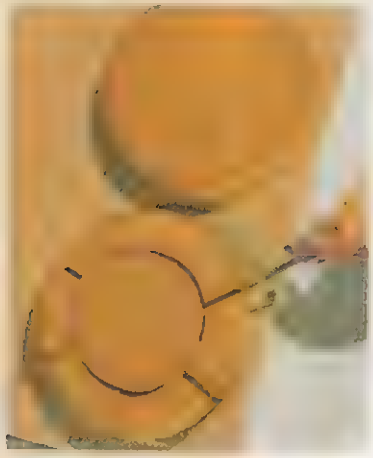
1. Prepare a Swans Down Yellow (or your favorite flavor) Cake Mix. Half-fill four cupcake liners. Pour remaining batter into greased and floured 2½-quart round ovenproof bowl.

2. Bake cupcakes 20-25 minutes, bowl cake 50 minutes in moderate oven (350°F). Cool. Invert bowl cake to make shell. Split two cupcakes and place cut-side down around shell for turtle's feet.

3. Frost other two cupcakes together and fasten on turtle. Swirl Sea Foam Frosting over cake and sprinkle shell with green-tinted Baker's Angel Flake Coconut. Make eyes with gumdrops, mouth, tail and toes with licorice. Add a frilly paper-cup hat.

ELLA ELEPHANT

Ella Elephant's easy to make
(Of course, you must use Angel Flake.)
Her trunk is long for peanut scooping,
Her ears are big and always drooping!



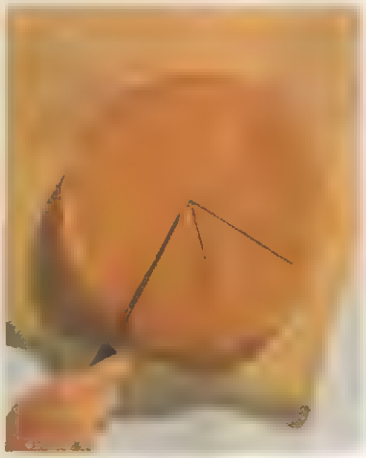
1. Start with two cooled 9-inch round cakes made from a mix or recipe. Cut a ring 1½ inches wide from one layer. Cut out a third of the ring for her trunk.

2. Divide remaining piece of ring into four equal parts. Place uncut layer on a tray for the body. Use small circle for Ella's head. Add legs and a happy trunk.

3. Spread a fluffy pink frosting over cake and sprinkle Baker's Angel Flake Coconut generously over elephant. Use a big chocolate cookie for her ear . . . a gumdrop for the eye and a twist of licorice for the tail.

MYRTLE and MILTON MOUSE

Myrtle and Milton are a lovable pair
On your table — or off to the fair.
Use gumdrops and licorice and a red heart
When you make their faces, to tell them apart!



1. Bake and cool two round 9-inch cake layers. Cut a quarter from each layer. Divide each quarter in half. Use large pieces for heads—small wedges for ears.

2. Place pieces as shown. Spread white frosting over cakes. Use toasted Baker's Angel Flake Coconut for ears and part of heads; untoasted for faces.

3. Cookies spotted with marshmallows make the eyes and gumdrops the noses. Myrtle gets a heart-shaped mouth cut from jelly and licorice strips for flirty eyelashes. For Milton, use a gumdrop strip for mouth and a licorice strip for an eyebrow.

SWANEE

At a birthday party it's pure delight
To bring out this cake . . . cut-up right.
Swanee's beak is gumdrop yellow
Wouldn't it please a little fellow?

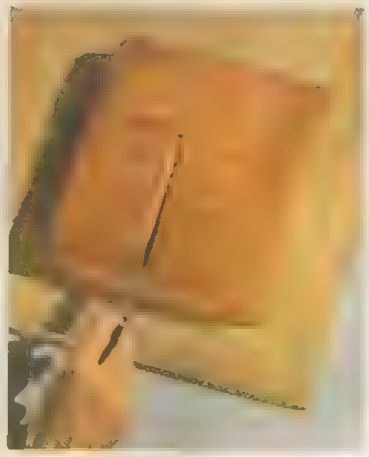
1. Measure down 4 inches at corners, 1½ inches at middle of cool 13x9x2-inch cake. Cut on a curve at points of long side. Cut off corners for tail and head.

2. From a corner on remaining piece, measure 3½ inches along short side, 5½ inches across long side. Cut through points on curve to form swan's wing.

3. Place pieces as shown. Spread fluffy white frosting over cake. Shake on lots of snowy white Baker's Angel Flake Coconut for Swanee's feathers. Swanee's eye is a gumdrop, the beak, gumdrop strips.

DANDY-LION CAKE

How about a Lion Cake today?
Made with coconut — toasted this way;
For his tail use peppermint candy,
Plop on a marshmallow or whatever's handy!



1. You'll need a 9-inch square cake made from a mix or favorite recipe. Cool. Cut a 5 x 3½-inch rectangle for lion's body. Remaining large piece will form head and chest of lion.

2. Arrange pieces on tray as shown. Frost cake with fluffy Sea Foam Frosting, swirling it generously for "furry" effect. Use lots of toasted Baker's Angel Flake Coconut for a thick mane.

3. Your lion stalks on legs made of bent licorice sticks. The tail's stick candy, with a pom-pom of a marshmallow, frosted and coated with toasted Angel Flake Coconut. Make the ear, eye and mouth with candy and the nose with a cherry.

HOBBY HORSE CAKE

Want something new in the way of cake?
This hobby horse is a cinch to make
With a coconut coat . . . and a licorice rein.
He's handsome enough to be quite vain!

1. Bake a 13x9x2-inch cake. Cool. Cut on a curve across a long side to both corners. Now, cut a 1½-inch wide strip from opposite long side and divide into 3 sections.

2. Cut a small triangle for ear. Cut 2-inch strips from remaining cake for legs. Place pieces as shown, using large piece for body. Make a fluffy white frosting.

3. Add a square of melted chocolate to 1 cup frosting for saddle, ear. Spread remaining frosting over cake. Swirl on Baker's Angel Flake Coconut. Decorate with candies, gumdrops, licorice and silver dragées.

FANNY the FISH

Fishing for cake? You bet your bait
Here's one that's got to be just great.
Topped with coconut, cut on a curve,
Add some bubbles and it's ready to serve.

1. Start with a cooled 9-inch square cake. From one corner, measure 5 inches along one side and 5½ inches along the other. Cut on a curve through points.

2. Divide this in half cutting on a curve to make two fins. From opposite corner, measure 6 inches along sides and cut on a curve for tail. Place pieces as shown.

3. Spread on fluffy seven minute frosting, tinted pale green. Sprinkle with Baker's Angel Flake Coconut. Use gumdrops for eye and mouth, slivers of licorice for a flirty eyelash. Add candy scales and bubbles.

QUACK-QUACK the DUCK

Quack Quack the duck waddles down the street
With coconut feathers and yellow feet.
Her voice may not be very sweet,
But boy! will she be good to eat!

1. Bake a 9-inch round cake layer. Cool. Cut from center to one edge. Measure 4½ inches both ways from this point. Cut through points and center on a curve.

2. This makes two sections. Divide one in half for head and wing. Cut a one-inch strip from curved side of remaining section for neck. Divide rest in half for feet.

3. Place pieces as shown. Spread on a fluffy white frosting. Drift on Baker's Angel Flake Coconut for feathers. Tint coconut yellow for feet and bill. Use gumdrops for eye and bill, shoestring licorice for wing.

JERRY GIRAFFE

There are *two* nice things about Jerry Giraffe,
First – he's bound to make you laugh
With his long, long neck and little ear,
Then – wait until you taste him, dear!

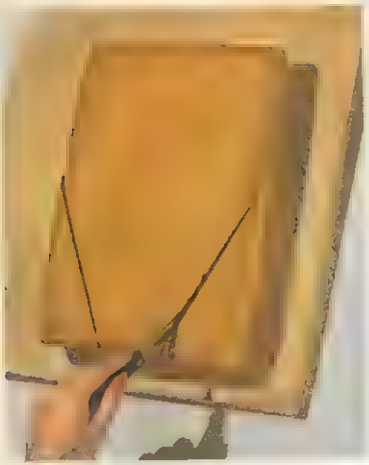
1. Bake a 9-inch square cake. Cool. Cut off a 2½-inch strip and divide it in half. Divide one of these halves for legs. Cut a 3½x 6-inch rectangle from remaining large piece for body.

2. Cut a one-inch strip from the rectangle for his tail. Use a triangle cut from the L-shaped piece for the ear. Place pieces as shown, making neck extra long with two pieces of cake.

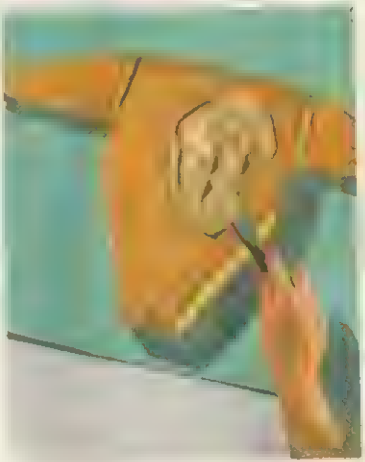
3. Cover cake with Sea Foam Frosting. Swirl toasted Baker's Angel Flake Coconut unevenly over Giraffe to make spots. For mouth, use a gumdrop strip — for his eye, a gumdrop. Make Jerry's tree from licorice and gumdrop leaves.

DEER-IE the REINDEER

A Reindeer Cake is a coconut delight
For Christmas Day or any night.
He carries licorice antlers wherever he goes
And you'll long for a bite of his crab apple nose.



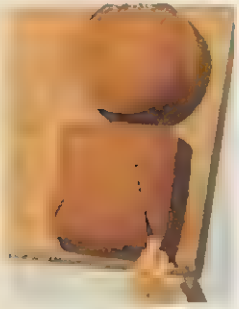
1. You'll need a cooled 13x9x2-inch cake. Measure in 3 inches along short side and 6½ inches up long sides from 2 corners. Cut through points to make ears.



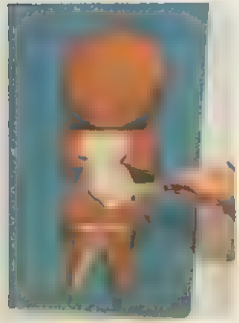
2. Place ears on reindeer's head, then frost generously with a fluffy Sea Foam Frosting. Use toasted Baker's Angel Flake for face, licorice sticks for antlers.

3. Decorate as shown, using gumdrops and mints for the eyes and a spiced crab apple for his nose. The gay string of bells on Deer-ie's forehead is made with slices of small gumdrops.

THE CUT-UP KIDS (Jack and Jill)



1. Cool round and square 8-inch cake layers. Measure and cut to make triangles for girl's legs. Place as shown.



2. Tint frosting pink for head, arms and legs; white for dress. Tint Baker's Angel Flake pink for dress, yellow for hair.

3. Decorate as shown, using coconut for blouse, blue candy for eyes, gumdrops for mouth and nose. Her shoes are chocolate and so is her pocket.

1. Bake a round and a square 8-inch cake layers. Cool. Cut two narrow strips for boy's legs. Arrange pieces as shown.

2. Tint seven minute frosting blue for trousers, white for shirt. Now tint Baker's Angel Flake blue for trousers.

3. Use toasted coconut for his hair and finish, as shown, with a licorice belt and bow tie. Blue candy makes his eyes; his nose and mouth are gumdrops.

CUT-UP CAKE HINTS

CUTTING AND FROSTING

Use toothpicks or short lengths of cake testers to mark measured points on cakes.

Place all the pieces on the platter, cake plate, or tray *before* you begin frosting. If you haven't a tray or platter that's large enough, use cardboard covered with aluminum foil.

Frost pieces together first, then frost all cut edges, leaving the tops and uncut edges for last.

Spread cakes generously with the frosting, rounding out the corners for proper contours.

When tinting frosting, add food coloring drop by drop to obtain the color you want. Fold in the food coloring – don't beat it in.

Pat on the tender flakes of Baker's Coconut while the frosting is still moist. Sprinkle the coconut over the top of the cake, then pour a little coconut in the palm of your hand and gently pat it on to the cake's sides until it sticks.

When cutting gumdrops or other sticky candies for garnish, use a knife or scissors dipped in warm water for clean, smooth edges.

TINTING

Dilute a few drops of food coloring in a small amount of water in a bowl. Add coconut and toss with a fork until coconut is evenly tinted. Or put coconut in a jar, filling it half way. Sprinkle diluted coloring over the

coconut, then cover jar and shake vigorously until coloring is well distributed. (A teaspoon of diluted coloring liquid is enough to tint a whole can of Angel Flake Coconut. Experiment to get the color you want.) To lend flavor as well as color, put 1-1/3 cups of Angel Flake Coconut in a jar with 1 or 2 tablespoons of Jell-O (any flavor) and shake vigorously.

TOASTING

Spread coconut thinly on a shallow baking pan. Then place in moderate oven (350°F.) and toast 8 to 12 minutes, or until delicately browned. Stir coconut or shake pan often to toast evenly.

FROSTING

Use a fluffy-type frosting such as:

Fluffy Seven Minute Frosting. Combine 2 unbeaten egg whites, 1½ cups sugar, dash of salt, ½ cup water and 1 tablespoon light corn syrup in top of a double boiler. Beat about 1 minute, or until thoroughly mixed. Then place over boiling water and beat constantly 7 minutes, or until frosting stands in stiff peaks. Remove from boiling water. Add 1¼ teaspoons vanilla and beat 1 minute, or until thick enough to spread.

Sea Foam Frosting. Combine 2 unbeaten egg whites, 1½ cups firmly packed brown sugar, dash of salt and 1/3 cup water in the top of a double boiler. Beat 1 minute, or until thoroughly mixed. Then place over boiling water and beat constantly 7 minutes, or until frosting stands in stiff peaks. Remove from boiling water. Add 1 teaspoon vanilla and beat 1 minute, or until thick enough to spread.

Chocolate Glaze. Melt 2 squares unsweetened chocolate with 2 teaspoons butter over hot water. Blend. Cool slightly and pour from tip of teaspoon over cake, as directed.

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